



Drop Off Catering Menu Breakfast

(minimum order of 10 please)

BREAKFAST BUFFETS

Continental Breakfast

Assorted Pastries and breakfast breads, seasonal fresh fruit platter with vanilla bean dip, non-fat house blend yogurt with homemade honey granola and fresh berry compote (per person) 8.00

Egg Scramble

Fluffy Eggs scrambled with cheddar and your choice of 3 ingredients: diced ham, bacon, bell peppers, spinach, mushrooms, tomato, red onion, scallions. Served with Skillet Potatoes and your choice of English Muffins or homemade Buttermilk Biscuits. Includes whipped butter and homemade jam. (per person) 8.00

Pancake Breakfast

2 Buttermilk Pancakes with whipped butter and maple syrup. Served with choice of: Applewood Smoked Bacon or House Blend Breakfast Sausage (per person) 8.50

All American Breakfast

Scrambled Eggs with chives, Applewood Smoked Bacon, House Blend Sausage Patties, Skillet Potatoes, Buttermilk Pancakes with butter and maple syrup, Seasonal Fruit Platter with vanilla bean dip, Choice of: Homemade Buttermilk Biscuits or English Muffins. Served with whippedbutter and homemade jam (per person) 13.00

Full Breakfast Buffet

Scrambled Eggs with chives, Applewood Smoked Bacon, House Blend Sausage Patties, Skillet Potatoes, Seasonal Fruit platter with vanilla bean dip, homemade Buttermilk Biscuits with Sausage Gravy. Served with whipped butter and homemade jam (per person) 13.00

Healthy Breakfast Buffet

Egg White Scramble with cheddar and your choice of 3 ingredients: diced ham, bacon, bell peppers, spinach, mushrooms, tomato, red onion, scallions. Served with seasonal fruit platter with vanilla bean dip, whole wheat muffins and House Blend Turkey Sausage patties 13.00

Chicken and Waffle

House seasoned, fried chicken tenders with waffles, butter, maple syrup (per person)9.00

Cornflake Crusted French Toast

Texas Toast dipped in egg batter and baked golden. Served with whipped butter, maple syrup and your choice of Applewood Smoked Bacon or House Blend Breakfast Sausage (per person) 9.00

QUICHES, STRATAS & CASSEROLES

Quiches (10" quiche cut into 8 pieces) 20.00
Ham & Gruyère
Spinach & Mushroom,
Bacon, Leek and Cheddar

Stratas (1/2 pan cut into 12 pieces) 32.00
Applewood Smoked Bacon, Potato and Cheddar
Spinach, Feta and Roasted Tomato

French Toast Casserole (1/2 pan cut into 12 pieces) topped with pecan strudel and served with maple syrup 32.00



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BREAKFAST PASTRY POCKETS

Scrambled Egg Pocket

Flaky pastry dough pocket filled with Scrambled Eggs, Aged White Cheddar and Roasted Tricolor Bell Peppers (each) 5.00

Bacon, Egg and Cheese Pocket

Flaky pastry dough pocket filled with Applewood Smoked Bacon Scrambled Eggs and White Cheddar 5.00

Sausage, Egg and Cheese Pocket

Flaky pastry dough pocket filled with House Blend Sausage, Scrambled Eggs and White Cheddar 5.00

Spinach and Feta Pocket

Flaky pastry dough pocket filled with Sautéed Spinach, Feta, Artichoke Hearts and Oven Roasted Tomatoes 5.00

BREAKFAST TACOS

Applewood Bacon, Egg and Cheese Tacos
(per dozen) 28.00

House Blend Sausage, Egg and Cheese Tacos
(per dozen) 28.00

Egg and Cheese Tacos (vegetarian)
(per dozen) 28.00

Chipotle Black Bean and Cheese Tacos
(vegetarian)
(per dozen) 28.00

BREAKFAST SANDWICHES

Honey Chicken Biscuit

Homemade Buttermilk Biscuit with seasoned Chicken Tender and Clover Honey (each) 5.00

Bacon, Egg and Cheese Sandwich

Applewood Smoked Bacon, Scrambled Egg and American Cheese on your choice of Homemade Buttermilk Biscuit, English Muffin or Croissant (each) 5.00

Sausage, Egg and Cheese Sandwich

House Blend Sausage, Scrambled Egg and American Cheese on your choice of Homemade Buttermilk Biscuit, English Muffin or Croissant (each) 5.00

Canadian Bacon, Egg and Cheese Sandwich

Canadian Bacon, Scrambled Egg and American Cheese on your choice of Homemade Buttermilk Biscuit, English Muffin or Croissant (each) 5.00

Eggs and Peppers Sandwich

Scrambled Eggs, Roasted Bell Peppers and Provolone on your choice of Homemade Buttermilk Biscuit, English Muffin or Croissant (each) 5.00



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À LA CARTE

Breakfast Breads and Pastries

An assortment of homemade Breakfast Breads and Pastries, including: coffee cake, danishes, scones, muffins, cinnamon rolls and breads (1.5 pc pp) 3.50

Bagel Platter

An assortment of bagels served with whipped cream cheese and house jam (each) 3.50

Flavored Cream Cheese Cinnamon, Blueberry, Strawberry, or Garlic-herb (8 oz) 4.25

Smoked Salmon Cream Cheese (8 oz) 8.00

Smoked Salmon Platter

Smoked salmon, diced red onions, capers, fresh dill, chopped egg, lemon wedges, whipped cream cheese, assorted bagels (serves 10) 115.00

Fresh Fruit Platter

Hand cut fresh fruit and seasonal berries With vanilla bean dip (per person) 4.00

House Blend Yogurt

Self-serve yogurt bar with house blend, non-fat yogurt, homemade honey granola, fresh berry compote (per person) 4.00

Individual Yogurt Parfait House blend, non-fat yogurt packaged in individual portions (per person) 4.50

Scrambled Eggs (2 pp) 3.00

Hard Boiled Eggs per dozen) 12.00

Applewood Smoked Bacon, Thick Sliced (2 pc) 4.00

House Blend Breakfast Sausage Patties (2 pc) 3.50

House Blend Turkey Sausage Patties (2 pc) 3.75

Skillet Potatoes 3.50

Buttermilk Biscuits with Sausage Gravy homemade buttermilk biscuits with house blend breakfast sausage gravy 5.00

Steel Cut Oatmeal with walnuts, brown sugar, dried fruit and whole milk 5.00

Cinnamon Rolls (per dozen) 28.00

BEVERAGES

Fresh Brewed Coffee 96 oz (serves 8-10) with sweeteners and 1/2 & 1/2 18.00

Hot Tea Stash Tea and Hot Water 96 oz (serves 8-10) with sweeteners 16.00

Fresh Squeezed Orange Juice gallon (serves 8-10) 22.00

Assorted Bottled Juices (each) 2.50

Bottled Water 2.00